

SELECTION, OPERATION, AND CARE POINTS

NOTES

IN BUYING CONSIDER:

1. Tasks to be done, uses of equipment
2. Time, energy, & money saving angles
3. Amount of money family has to spend
4. Needs of the family, space
5. Reliability of manufacturer
6. Dependability of local dealer
7. Guarantees and safety approval (U.L.)

LOOK FOR:

1. Sturdiness in construction
2. Durability in finishes
3. Simplicity of design
4. Ease of cleaning
5. Convenient controls
6. Plain & complete markings
7. Complete instructions

AFTER BUYING EQUIPMENT:

1. Learn parts
2. Study instructions
3. List uses
4. Locate properly
5. Use on proper circuit

IN USING EQUIPMENT:

1. Plug in, disconnect properly
2. Try out all uses
3. Re-read instructions
4. Follow safety precautions
5. Schedule cleaning and care
6. Make repairs promptly
7. Call dealer about problems

TAKE GOOD CARE OF EQUIPMENT:

1. Treat cords carefully
2. Oil motors regularly -- see instructions
3. Keep clean, dry. Never immerse in water
4. Check regularly for loose connections
5. Keep nuts, bolts, screws tightened
6. Place carefully to avoid dropping
7. Don't overload or overheat
8. Disconnect for repairs, oiling, cleaning
9. Refer major repairs to serviceman

TREAT CORDS CAREFULLY:

1. Keep free from: grease, dirt, moisture, kinks
2. Repair frayed or broken spots
3. Avoid sharp edges or hot appliances
4. Disconnect from outlet first
5. Grasp plug to disconnect; don't jerk
6. Hang over peg or two hooks, or coil

KEEP EQUIPMENT CLEAN:

Enanol: Remove spillage immediately
Let cool, wash with mild soapy water
Rinse with clear water. Dry
Use whiting or mild abrasive on spots

Metals: Use mild soap, warm water to wash
Polish with whiting or silver polish

Units: Wipe spillage; char; use soft brush

Cords: Wipe with dry cloth if fabric-covered
Use damp cloth on rubber-covered cords

Storage: Cover when not in use

WHEN EQUIPMENT WON'T OPERATE, CHECK:

Controls: See if time or temp. settings are OK

Outlet: Use another appliance or trouble lamp

Other circuits: Electricity may be off

Fuse: If blown, remove equip., replace fuse

Cord: Disconnect. Look for fraying or break

Plugs: Examining connections. Tighten if loose

Appliance: Look for loose connections

SAFETY SUGGESTIONS:

Keep equipment in good repair

Disconnect for cleaning, oiling, repairs

Examine cords regularly for wear. Repair

Use rubber tape under friction tape on splices

Do not run cords under rugs, over nails, etc.

Do not use appliances on lighting circuits

Faulty electrical equipment may be hazardous
in itself or if handled when touching:

Other appliances	Radiators
Wiring, switches	Damp ground
Plumbing, appliances	Wet floor

Have extra fuses. Use proper size, no pennies
Pull house switch before replacing fuse

ELECTRIC LAUNDRY EQUIPMENT -- FEATURE POINTS AND NEWER DEVELOPMENT

ELECTRIC WASHER

Motor (1/6, 1/4, or 1/2 hp.):

Enclosed or sealed, or

Open (shaft or belt drive)

Rubber mounted

Insulated from framework

Starting without load

Overload protection

Frame:

Welded, well-braced

Leg or cabinet type

Tub:

Capacity standardization (8 or 9#)

Porcelain enamel - bonderized first

Aluminum, Monel, stainless steel

Welded

Single or double wall

Double tub

Insulated from electrical connections

Agitator:

Plastic, aluminum

At bottom of tub

2- or 3-speed control

Cover:

Hook for hanging it on washer, or

Hinged to tub. Rubber mounted

Legs and casters:

Height adjustable

Larger casters (2"), easily turned

Rubber casters. At least one locking

Drain:

Pump type

Gravity drain with hose

Controls and switches:

Automatic

Semi-automatic

Temperature gauge

Speed control (2- or 3-speed)

Hand levers or push buttons

to start or stop washing action

Convenient location and height

Wringer--see below

Wringer:

Soft or semi-soft

One soft, one hard roll

Safer, streamlined feed boards

Automatic safety release, or

Easily operated safety release bars

Release easy to adjust after using

Pressure control:

Automatic (spring type)

1-screw control, centrally located

Lock stop - 4 to 8 positions

Centrifugal dryer or spinner:

In tub or in smaller attached tub

Small, slightly cone-shaped basket:

Perforated

Smooth surface--openings around top

Cover locks on while running

Automatic:

Cylinder washing action, or agitator

Vertical, horizontal, or slanting tub

Simpler time and temp. control

Self-cleaning

ELECTRIC IRON

Wattage higher (800-1500 w.)

Element:

Wire embedded in insulating material

Metal ribbon on mica sheets

Coiled wire in grooves of proc. brick

Insulated from upper part of iron

In stand--cordless iron

Solo plate:

Chrome-plated Narrow point

Large area, 21-36" Beveled edges

Round rear corners Button grooves

Cord:

Permanently attached to iron

Moveable--from side to side

Rubber-covered

Rubber protective guard at iron

Attached to stand instead of iron

Pilot light

Body of iron:

Tapering sides

Streamlined, modern, simple in design

Heat control:

Thermostat; marked with fabric names

Or heat-limiting device

Handle:

Larger, sloping, shaped to fit hand

Thumb rest

Open-end type for ironing sleeves

Protecting board from sole plate:

Heel rest

Side rest

Automatic lift

Steam iron:

Thermostat control

Current used continuously

Designed to use dry or with steam

ELECTRIC IRONER

Shoe:

Stationary; usually movable
Supported in middle, ends open
Self-aligning, rigidly supported
Insulated at top or back
Separate heat control for each end
Chromium plated

Roll or Buck:

Open at one or both ends
Heavy padding

Metal, rigidly supported

Heat control:

Thermostat controlling each end
Marked with fabric names

Other controls:

Safety release

Roll stop lever--for pressing, drying

Back-and-forth-action (oscillating) lever

Hand, knee, or foot stop-start control

2-3 speed control

Foot-bar--several speeds

On-and-off switch for motor

On-and-off switch for heat

Cover:

Swinging to right side, forming shelves

Tipping back of shoe

Ends forming extension of table top

Pilot light

ELECTRIC LAUNDRY EQUIPMENT

SELECTION, OPERATION, AND CARE POINTS

NOTES

CLASSIFICATION OF WASHERS ACCORDING TO:

Water removal: wringer, spinner, pneumatic
Washing action: agitator, vacuum cup, cylinder
Controls: non-, semi-, or completely automatic
Motor: Open or enclosed (hermetically sealed)
Tub: single or double
Drain: gravity, gravity with hose, pump & hose

SELECTION OF WASHER - GENERAL POINTS:

1. Compare cost, time and energy saving, safety, for wringer, spinner, automatic types
2. Choose size best suited for needs
 Small or portable: not for family wash
 Medium or apartment: for small family
 Large: for average or large family
3. Compact, light in weight, rigid construction
4. Porcelain enamel, smooth surfaces, borderized
5. Moveable parts enclosed
6. Outside of machine insulated from all electrical connections
7. Controls at convenient height, easy to operate

SELECTION OF WASHER - WRINGER TYPE:

1. Size: usually 8 or 9 lb. for family wash
2. Wringer, well-balanced on tub, UL-approved:
 Rolls: soft or semi-soft rubber
 Safety release: automatic, or bar type
 convenient; should stop roll action
 Pressure control: automatic (spring type)
 single screw type
3. Tub: smooth, porcelain enamel
4. Agitator: sturdy, easily removed, light
5. Cover: hook on removable type
6. Controls - evaluate convenience vs. extra cost
 of: timer, 2-or 3-speed, temp. gauge
7. Motor: enclosed (hermetically sealed)
8. Casters: easily rolling, large; one locking
9. Legs: adjustable height

SELECTION OF WASHER - CENTRIFUGAL DRYER:

1. Agitator - washing action stronger than
 Washing action of vacuum cups
2. Weigh value of extra cost compared with
 wringing type for:
 Greater safety of dryer or spinner
 Convenience for special items
 Elimination of feeding clothes through wringer
 Saving of buttons, wear on clothes
3. Cover should automatically lock when running

SELECTION OF WASHER - AUTOMATIC TYPE

Study advantages:

- Saves time, energy - no handling of clothes
- Saves wear on clothes. Safe
- Thorough rinsing
- Distributes wash throughout week
- Wash certain articles more frequently
- Equipment requires little space

Know requirements:

- Must have good supply of hot and cold water
- Requires adequate drain connection
- Evaluate advantages vs. cost

OPERATION OF WASHER:

1. Clothes: sort, nond, remove stains, soak
Use brush & soap on soiled places
2. Water: fill tub to water line
Use proper temp. for fabric
3. Softener: experiment to find quantity needed
4. Soap: use enough to make rich suds, 2" thick
5. Start motor without load
6. Add clothes as long as water action is free
7. Time the washing operation
8. Rinse well; use washer
9. Load spinner evenly
10. Fold buttons, buckles, etc., inward before wringing
11. Use washer for dyeing, bleaching, starching

CARE OF WASHER:

1. Keep level to avoid vibration, wear
2. Warm before starting if stored in cold place
3. Avoid overloading; filling beyond water line
4. Disconnect washer before cleaning
5. Rinse tub, remove lint, drain, wipe dry
6. Remove water stains with hot vinegar, rinse
7. Use whiting or soapsuds and ammonia on spots
8. Release wringer, wipe with damp cloth
9. Remove agitator, wipe dry, replace in tub
10. Empty drain hose. Avoid sharp bends
11. Wipe cord dry, put over hook or wringer post
12. Leave lid ajar. Store washer clean and dry
13. Protect from dust between washings

TYPES OF ELECTRIC IRONS:

Automatic--has thermostat

Non-automatic:

With temperature-limiting device
Controlled by disconnecting

Steam:

Controlled by moisture present
Thermostatic control

SELECTION - ELECTRIC IRON:

1. Automatic:
Convenient thermostatic control
Dial marked with fabric names
2. Medium weight -- 3 or 4 lbs.
3. High wattage -- 800 to 1500 w.
4. Large, smooth, shiny sole plate
5. Sharp point, beveled edge, tapering sides
6. Rounded back corners, heel rest
7. Handle -- comfortable & well-balanced
8. Cord -- permanently attached
9. Cost: \$5-\$9 for good iron. UL

OPERATION OF ELECTRIC IRON:

1. Group clothes according to fabric & type
2. Sprinkle evenly, fairly damp; roll lightly
3. Use iron only from convenience outlet
4. Arrange ironing equipment for convenient use
5. Iron clothes requiring low temp's. first
6. Set thermostat to suit fabric ironed
7. Iron with thread & until material is dry
8. Dampen dry spots or wrinkles with sponge or cloth
9. Place finished pieces on hangers, chair, rack
10. Disconnect iron before finishing last piece

CARE OF ELECTRIC IRON:

1. Keep clean. Remove starch & other stains with fine abrasive (whiting, etc.)
2. Do not leave connected when not in use
3. Avoid ironing over hooks, zippers, buttons
4. Keep cord from dragging across board
5. Cool. Store in clean, dry place - on heel rest

TYPES OF ELECTRIC IRONERS:

Roll (rotary): 18", 26-28", 30", 42"

Table type	Open at left end
Portable	Open at both ends

Press-board (presser or pressure)

SELECTION OF IRONER:

1. Type: Rotary or presser - either satisfactory
Table type without cover less expensive
than cabinet type with hinged cover
2. Size: 26-28" most common size; portables, 18"
3. Evenness of pressure; rigid roll support
4. Roll or buck well-padded; shoe, well-insulated
5. Ironer with both ends open is more convenient
6. Thermostatic control for both ends of shoe
7. Controls and switches:
Should be conveniently located
Motor with on-and-off switch
Speed regulation desirable
Thermostat with fabric-marked dial
Safety release within easy reach

OPERATION OF IRONER:

Organize work:

Group clothes according to types, fabrics

Group ironing equipment for convenience

Use only on an appliance circuit

Dampen clothes slightly less than for hand ironing

Have buttons, snaps, etc. turned toward padded roll

Hold pleats in place on roll with pins underneath

Distribute ironing over entire surface of roll

Alternate ironing small pieces on two ends of roll

Smooth clothes with palm of hand -- center outward

Steam velvet with shoe face side up -- use wet towel

Study manufacturer's directions for methods, good use

CARE OF IRONER:

Close cabinet or protect with cloth cover

Roll or buck:

Remove padding occasionally; shake well; reverse

Change muslin cover when soiled

Wash cover; bleach stains and scorch

Replace cover with care, ironing into position

Shoe:

Rub with damp cloth when cool; wipe dry

Remove starch, other stains with fine abrasivo

Avoid ironing over metal or hard objects

Frame:

Wipe with damp cloth; dry. Use soap, if necessary

Motor:

Protect from moisture, dust

Follow instructions for oiling

SELECTION OF ELECTRIC DRYER:

1. High wattage gives faster drying
2. Thermostatic control
3. Types: rotary (tumble, cylinder) or cabinet
4. Clothes protected from source of heat
5. Durable, easy to clean outer surfaces

Advantages: compact drying, no danger of smoke or grime soiling clothes, prevents mildew, eliminates carrying heavy wet clothes, gives soft finish to towels, diapers, chenille spreads

ELECTRIC REFRIGERATOR--FEATURE POINTS AND NEVER DEVELOPMENTS

Frozen storage	Butter conditioner
High humidity compartment	Separate vegetable compartment
Controlled humidity - ventilators adjustable	Meat keepers
Reduced air circulation	Glass or porcelain, adjustable
Glass shelves	Glass front
Compartments	Tray type
Containers	Adjustable tray position
Evaporator or chilling unit	Hydrators
Conventional center unit wider	Ventilated
Conventional on side	Sliding
Shelf type with insulation above	Stacking
Shelf type with insulation below	Very wide
Evaporator developments	Wire baskets
Provision for frozen food storage	Narrow for eggs
Removable shelf	Wider for fruits
Refrigerated shelf	Hydrator size for high humidity compartment
Sealed	Bin (usually unrefrigerated)
Door held in open position.	Tip-bin
Defrost developments	Cupboard type
Elimination (flat plate type)	Drawer type
High temperature defrosting	All steel cabinet - welded, one piece
Clock defrosting	Wider, roomier, shallower
Automatic reset	Easier to clean
Indicator	More graceful lines
Defrost jar	Remains white
Covered dessert tray	Standardization of sizes
Tray removal - cube removal	Freon
Levor	Enclosed or sealed mechanism
Release instrument	Unloader valve
Cold control, type & location	Motor protection
In single switch with defrost	Oiling decreased or eliminated
Inside or outside of cabinet	Noise decreased
Thermometer provided	Lower operating cost
Sterilizing lamp	Lower initial cost
Light in refrigerator	6 cu. ft. stripped \$112
Carbon filter	8 cu. ft. farm box \$175
Shelves	Longer life, greater efficiency
Porcelain enamel tray type	
Glass	
Rustproof	
Backguard on shelf	
Bumpers and catches on shelf	
Sliding	
Adjustable	
Removable section	
Tip-up	
Swinging section	
Shelves on door	
Double door - shelves on inner one	
Many-position control of door handle - foot pedal to open door	

POST-WAR TRENDS:

Glass refrigerator doors
Opening into kitchen & dining room
Foot pedal for opening door
One-wall kitchen unit, 9-12 cu. ft.
Refrigerated cupboards above
Refrigerated drawers below counter
Revolving shelves
Ice water tap
Dishtowel drying rack adjoining

ELECTRIC REFRIGERATOR

SELECTION, OPERATION, AND CARE POINTS

NOTES

REFRIGERATION CYCLE:

Air gives up heat to evaporator.
 Heat is absorbed by refrigerant,
 as liquid refrigerant changes to gas.
 Gas compressed by compressor,
 cools in condenser to liquid,
 returns to evaporator--repeats.

FACTORS IN FOOD PRESERVATION:

Condition of food
 Storage temperature
 Air circulation
 Relative humidity

ADVANTAGES OF ELECTRIC REFRIGERATION:

1. Retards growth of yeast, mold, bacteria
2. Adds variety, attractiveness to meals
3. Saves housewife's time and energy
4. Saves money: left-overs, excess produce, quan. buying and cooking, sales, trips
5. May increase income
6. Improves family health

ESTIMATED RATE OF REPRODUCTION - 1 BACTERIUM

No. of Hours	No. of Bacteria
1	4
2	16
3	64
8	65,536
15	1,000,000,000

RETENTION OF VITAMINS:

	In Refrigerator	At Room Temp.
A	Little loss	Gradual loss
B ₁	Stable	Stable
B ₂	No loss by light	Loss from light
C	Little loss	Great loss
D	Stable	Stable

REFRIGERATE PRODUCE FOR:Home usage:

Short period: hours, day, week

Longer time: below and at zero

Market:

Short period: milk, poultry, veg's.

Longer time: 32-50°- veg's., fruit

Undev. sharp freezing possibilities

TYPES OF REFRIGERATORS:

1. Household refrigerator: conventional high humidity
Two compartment box--with freezer
Two-or-four door, commercial-type box
2. Milk cooler, special cabinets
3. Reach in farm cooler--with freezer
4. Separate zero box (home freezer)
5. Walk-in cooler--with or without freezer
6. Community chillroom for market or home use
7. Cold storage locker plant

ADVANTAGES OF HIGH HUMIDITY:

1. Food can be stored uncovered
2. Vitamin retention is greater
3. Odor transfer is reduced
4. More food can be stored ($1\frac{1}{2}$ -2X)
5. Lower temp. is maintained

Problems

1. Proper control of humidity
2. Higher operation cost

SELECTION OF HOUSEHOLD REFRIGERATOR:

Type: conventional or with large freezer

Size: 6 for 2 - cu. ft. for each extra

Meat, cream, veg., and egg storage

Adjustable features - conveniences

Economy

Feature and cost comparison - Standard

Deluxe

Door opening for location

6 CU. FT. REFRIGERATOR REQUIRES FOR

MONTHLY OPERATION APPROXIMATELY:

Ice	700 lbs.
Electricity	30 kwh.
Kerosene	15 gal.
Natural gas	1,000 cu. ft.
Mfg. gas	1,800 cu. ft.

CABINET:

Dimensions--wide, shallow

Steel--electrically welded, bondorized

Exterior--baked-on lacquer or synthetic resin
porcelain enamel

Interior--acid-resisting porc. at least in bottom
seamless, rounded corners, proper height

Door--tight-fitting, soft gasket, breaker strips

Hardware--rust-resistant, convenient, sturdy

SAVING TIME WITH THE REFRIGERATOR:

Biscuit mixture	Sandwich spreads
Pastry mixture	Sandwiches-lunches
Ref. roll dough	White
Ref. cookie dough	Cheese
Ref. cookie dough	Sauces:
Cake & waffle batter	Tomato
Meat loaves, croq.	Dessert
Salads, garnishes	Beverage syrups
Advance veg. prop.	Ice cream base
Grated cheese, rind	Quantity cooking:
Salad dressings	Soup, stew
Potatoes, eggs	Cereals

REFRIGERATION OF FOODS:

<u>Must be</u>	<u>Can be</u>
Dairy products	Cabbage, cucumbers
Fresh meat	Fresh citrus fruit
Frozen foods	Peaches, pineapple
Left-overs, ckd.	Pears, cantaloupe
Open canned gds.	Watermelon
" bottled gds.	Bread, cake, pie
Fresh veg's.	Coffee, chocolate
Fresh fruits	Carbonated bev's.
	Peanut butter
<u>Must not be</u>	Salad dressing
Bananas	Pickles, olives

TEMPERATURE HUMIDITY

Frozen foods	0-15°	0
Meats	34-37°	80-90%
Milk, beverages	38-40°	
Butter, staples		
Left-overs	40-45°	Moderate
Veg's. and fruits	40-45°	85-95%

FOOD STORAGE IN CONVENTIONAL REFRIGERATOR:

1. Frozen food: In container
2. Meat: Unwrap, cover loosely
3. Milk: In clean covered containers
4. Butter: Covered
5. Left-overs: Covered
6. Batters: Covered
7. Eggs: Covered
8. Fruits:
Covered: Cut fruits - with wax paper
Peaches, apricots
Pineapple, cantaloupe
- Uncovered: Plums, pears, citrus fruits
Berries - unhulled, unwashed
9. Vegetables: Covered

HOW TO KEEP MEAT:

Not to be frozen:

Unwrap; wipe with damp cloth
Place in container
Cover loosely with waxed paper;
Or place in meat keeper
Use ground & variety meats in 1-2 days

To be frozen:

Wrap in waxed paper; separate portions
Place in tray on bottom shelf of evap.
Set control at coldest position
Reset to colder than normal later

Poultry: clean, wash, leave whole

FOR GOOD FROZEN DESSERT:

1. Follow good recipe--cold ingredients
2. Whip thin cream lightly
3. Beat egg whites medium-stiff
4. Freeze rapidly--wet trays on bottom
5. Crush and drain fruits used
6. Chill bowl, beater--beat well
7. Raise temperature after frozen
8. Cover with waxed paper for storage

Ice cream: Stir once during freezing

Ices: Stir twice during freezing

Sherberts: Stir twice during freezing

Mousses: No stirring during freezing

Parfaits: No stirring during freezing

FOR SMOOTH DESSERTS:

Increase air content:

Whipped cream or evap. milk

Beaten egg whites, gelatin

Increase viscosity:

Cornstarch Gelatin Cooky crumbs

Corn syrup Egg yolks Flour

Increase sugar

$\frac{1}{4}$ c. sugar to 1 c. liquid is enough

Decrease water (milk and fruit juice)

3/4 c. custard to 1 c. cream

VARY ICE CREAM BY USING:

Cooked dried fruits	Coffee
Cooked-juice syrup	Chocolate syrup
Fruit sauces, butters	Caramel, butterscotch
Preservos	Toffee - rolled
Mashed fresh fruits	Peppermint
Fresh juice, rind	Peanut brittle
Brown sugar	Nuts
Maple sugar	Crackers, cookies
Honey, molasses	Coconut

CARE OF REFRIGERATOR:

1. Open and close door by handle
2. Store only clean things
3. Wipe up spillage immediately
4. Avoid acid fruits touching enamel
5. Don't use sharp instr's. on evap.
6. Defrost when $\frac{1}{4}$ " thick; clean & dry
7. Empty drippage; refill trays; re-set
8. Avoid using harsh abrasives
9. Check gasket, hinges for tightness
10. Touch up scratches (see dealer)
11. Reg. check-up, also for excess oper.
12. Empty, clean, open door for storage

Open unit - call serviceman in
Sealed unit - no attention, or oil

CARE OF REFRIGERATOR--CLEANING

Interior: 1 T. soda to 1 qt. water
Wash, wipe dry. (Soap on shelves)
Avoid hot water on trays, glass

Gasket: Warm water & mild soap or soda
Rinse, wipe dry
Dust with cornstarch

Exterior: Warm soapy water; rinse; wipe dry
Wax 2 or 3 times per year

Condenser: Clean as directed - disconnect
Use whisk broom or vacuum

COST OF OPERATION DEPENDS ON:

Insulation	Unnc. refrig.
Location	Paper containers
Ventilation	Crowded shelves
Temperature	Ice on unit
Inside	Covering food
In room	Dirty condenser
Food stored	Gasket condition
Quantity	No. of ice cubes
Temperature	Desserts frozen
Size	Opening door

COOLING LOAD:

Opening and closing doors	5%
Cooling foods and liquids	18%
Leakage (insulation joints)	77%

ELECTRIC RANGE--FEATURE POINTS AND NEWER DEVELOPMENTS

Back splash (or back splasher):

- Slanting
- Curved joining
- In one piece with platform

Platform light:

- Removable louvers
- Fluorescent
- Mirror on it

Platform (or range surface or top):

- Acid resisting porcelain enamel

Surface unit:

- Plug-in type
- Easy to tilt or raise
- Slightly raised above platform
- Mostly tubular and ring type
- Flattened or plane surface
- Higher wattage

Reflector plate:

- One piece
- More easily removable
- Larger drain hole

Drip pan:

- Time and temperature chart on it
- Under all units
- Removable without taking out drawer

Switch--Surface units:

- Automatically turn down heat
- Five or seven heat
- Infinito heat
- Symbolic marking
- Lighted--different colors
- Pilot light
- Free from ridges, dirt catchers

Switch--Oven:

- Thermostat and switch together
- Five-position switches

Well cooker:

- Higher wattage
- Automatic turn-down switch control
- Over-temperature or safety switch
- More enclosed or encased units
- Six or seven quart capacity (a few 5, also $3\frac{1}{2}$ and $2\frac{1}{2}$ quart ones)
- Mostly aluminum (some enamel)
- Heat in bottom (a few sides also)
- Separate steamer top
- Lids raised above platform
- Uses stamped on lid
- Embossed ledges for trivet
- More equipment included:
 - Trivet - Inset pans
 - Pudding pan - Baking grid
 - Deep fat basket

POST-WAR TRENDS: Range decentralization (oven, surface units, and broiler separate and installed at height desired). Glass oven. Built-in pressure cooker, dutch oven, toaster, and waffle baker. Ceramic stoves in any desired color. Stainless steel lining. Buffet server. Electronics: its applications to cookery.

Oven:

- Trend toward same size in all models
- Higher wattage
- Mostly two-unit oven
- Some encased units
- Slow and speed broil
- Bottom bake and top & bottom bake
- Removable heat refl. above top unit
- More glides (five to fourteen)
- Glides built into lining
- Labelled baffle or heat distributor
- Oven-divider
- Locking racks
- Reversible racks
- Back-slide bar (or non-spill rail)
- Rust-proof racks
- Moisture tight rust-proof linings
- Rounded corners in liner
- Light in oven
- Pilot light

Oven door:

- Broiler stop position
- Well counter-balanced
- Window in door
- More insulation in door
- Tight-fitting door

Insulation:

- Much glass wool used

Broiler:

- Adjustable height
- Deeper broilers
- Wider bars
- Bottom shaped to fit large unit
- Storage space provided elsewhere

Warming drawer:

- Pilot light
- Switch located with other switches

Electric timer:

- Easier to set
- Used for outlet, well and oven
- Can be added to most models
- Built in on higher price models

Minute minder:

- Electrical or mechanical
- Can be set for 1 - 60 min. or to 3 hrs.

Storage compartments:

- Some wider ones on cheaper models
- Front of drawer heightened to formal balance with oven door
- Built-in griddle and built-in roaster
- Condiment set
- Barbecue attachment
- Griddle, other utensils sold with range

ELECTRIC COOKING EQUIPMENT

SELECTION, OPERATION, AND CARE POINTS

NOTES

ELECTRICITY FOR COOKING HEAT:

Wires made of certain metals, in this case nickel chromium, offer resistance to the passage of electric current; this resistance takes the form of heat.

ELECTRIC COOKERY ABC'S:

Accurate	Efficient
Cool	Fast
Clean	Healthful
Convenient	Safe
Dependable	Simple
Economical	Time-saving

COMPARATIVE COST: ELECTRICITY-BOTTLED GAS

Electricity	Bottled gas
3¢ per kwh.	= 10¢ per lb.
2 1/2¢ per kwh.	= 8 1/3¢ per lb.
2¢ per kwh.	= 6 2/3¢ per lb.
1 kwh.	= .32 lbs.
100 kwh.	= 32 lbs.
2 1/2¢	8 1/3¢
<u>\$2.50</u>	<u>\$2.72</u>

TYPES OF ELECTRIC COOKING EQUIPMENT:

Hotplate	- - - - -	\$ 4 - \$25
Roaster	- - - - -	\$15 - \$35
Range:		
Portable	- - - - -	\$40
Apartment	- - - - -	\$75 - \$100
Standard	- - - - -	\$95 - \$175

SELECTION POINTS - HOTPLATE:

1. Sturdy construction
2. One unit at least 1000 w.
3. Three-speed switch
4. Durable finish
5. Double unit preferable

OPERATION OF HOTPLATE:

Use on appliance, not lighting circuit
Start on high. When steaming vigorously, turn down or off. Keep food covered. Time
Use high-wattage hotplate for canning

Care:

Open unit: Invert tin pie pan, sprinkled with water, over it. Turn to high 10 min.
Protect from salt, soda, sugar, soap, acid, metal, sharp instruments, sharp blows.
Avoid getting grease or water on cord.

SELECTION OF ROASTER:

Finish: good enamel - white, black, ivory
Handles: easy to grasp, heat-resistant
Size: larger size is more practical
Shape: rectangular shape is preferable
Insulation: 1-2" rock or glass wool
Thermostat: switch marked with temp's.
Wattage: 1,000 - 1,320 w., highest better
Inset pans: ovenware, glass go to table
Rack: adjustable, sturdy, simple
Broiler: grid in well better than lid type
Lid: glass panel; aluminum or chrome-plato
Cord: rubber-covered

OPERATION OF ROASTER:

Place on table of good-working height
Locate in cooking center, if possible
Use only on appliance circuit
Preheat roaster, or grid, for frying
Preheat for baking, large inset pan in place
Close adjustable vent during preheating
Use cold start for oven meals, roasting
Add 15-30 min. to recipe time for cold start
 $\frac{1}{4}$ c. water for green veg's., $\frac{1}{2}$ c. for starchy
Place meat for broiling no closer than 2"

SELECTION OF ELECTRIC RANGE:

Table-top desirable, height varies
Unit body construction - sturdy, braced
Location of work space, units, oven, vent
Acid-resisting porcelain enamel top
Well-labelled switches; closed units
Racks and drawers--lock and easy to move
Large well cooker; deep broiler pan
Evaluate special features, use vs. cost
Water heating--kitchen heating problems

TYPES OF OVENS & OVEN UNITS:

Ovens: One unit
Two unit: bottom baking heat
top and bottom heat
Types of units: open coil
tubular encased

OVEN SELECTION:

Size: 18-20" deep, 14-17" high, 15-17" wide
Liner: rounded corners, seamless, porc. enamel
Door: tight, counter-balanced, broiler stop,
hinged at bottom, well-designed latch
Racks: non-tilt, non-slip rail, locking
Shelf positions: More than 5, or rev. rack 2"
Broiler: under top unit, pref. deep pan
Good insulation; well-located vent
Well-labelled thermostatic control

TYPES OF SURFACE UNITS:

Open: open labyrinth
enclosed labyrinth
Closed: encased: tubular or rod, ring

SWITCH POSITIONS:

High: start steaming, frying, pressure cooking
2nd: continue frying
3rd: cooking without watching, pressure cooking
melting butter, continue deep-fat frying
4th: continue cooking after steaming
5th: keep food warm, continue cooking

SURFACE COOKING UTENSILS:

Fit unit:	Short side handles
2 or 3 qt.--6" unit	Heat-resistant handles
4 or 5 qt.--8" unit	Recessed knobs on lid
Flat bottom	Dull or black bottom
Straight sides	Polished sides
Medium weight	Steam vent
Tight covers	Easily cleaned
Useful in oven too	

ECONOMICAL USE OF SURFACE UNITS

1. Serve one-dish meals
2. Use low heat instead of double boiler
3. Use small units most; have pan fit
4. Use 1/4-1/2c. water (or 1/8-1/4" in pan)
5. Use flat-bottomed, tightly covered pan
6. Put pan on unit, then set switch
7. Turn down or off when steaming
8. Avoid lifting lid and stirring

USES OF WELL COOKER:

1. Cooking less-tender cuts of meat
2. Complete meals of meat, veg's., dessert
3. Steaming veg's., puddings, brown bread
4. Soup, chilli, stews
5. Deep-fat frying
6. Cooking cereals, dried fruits
7. Baking potatoes, squash, beans
8. Making casserole dishes
9. Reheating rolls or biscuits
10. Sterilizing jelly glasses and baby bottles
11. Making a large quantity of cocoa

OVEN OPERATION POINTERS:

- Select foods using same time and temp.
- Use covered pans, $\frac{1}{4}$ - $\frac{1}{2}$ c. water on veg's.
- Cook tender meat in shallow, uncovered pan
- Meats & veg's. on bottom; dessert on top
- Allow space between pans and pans & walls
- When using timer, choose foods that can wait

For baking:

- Stagger pans for good heat circulation
- Avoid use of black or enamel pans

ECONOMICAL USE OF OVEN:

1. Use oven to full capacity
2. Best to have foods at room temp.
3. Adjust racks before preheating
4. Preheat only until light goes out
5. Bake low temp. foods first
6. Time. Don't overcook. Don't peek
7. Use stored heat

OVEN SWITCH POSITIONS:

Preheat: rapid heating of oven
rare roasts

Bake-T & B: most baking
oven meals

Bake-B: Canning, * large meals
quantity baking

Slow broil: well-done thick steak,
chicken, chops, toast

Spood broil: rare steaks

PREHEAT OVEN FOR:

Cakes--some types	Cookies
Quick breads	Pastry

Don't preheat for:

Oven meals	Yeast bread
Cakes--some types	Roasting

POOR OR UNEVEN BROWNING DUE TO:

1. Oven not level
2. Black or enamel utensils
3. Pan too large or warped
4. Poor placement of pans
5. Over-crowding oven
6. Insufficient heating
7. Opening door
8. Poorly fitting door

*Not recommended

BROILING:

- 1. Use tender meat, cut fat edges
- 2. Brush meat, veg's. with fat
- 3. Sprinkle fruits with sugar
- 4. Do not preheat oven or pan
- 5. Adjust rack
 - Thin or rare meat $1\frac{1}{2}$ -2"
 - Meat, veg's., fruits 3 -4"
 - Fish, chicken, meat 4 -5"
- 6. Leave door ajar
- 7. Time and turn when half done
- 8. Do not store broiler pan in oven

CARE OF RANGE:

Rotate use of surface units

Avoid twisting wires to surface units

Pull straight out on oven units

Avoid overheating

Enamel: protect from spills and acids
sudden temp. changes, scratches,
blows, harsh abrasives, crazing

Cooker: do not heat empty or boil dry
do not store foods in cooker
cool well before storing cooker

Oven: open door to dry after using
avoid leaning on door

CARE OF RANGE - CLEANING:

Remove spillage immediately - paper, dry cloth

Wash when cool - warm soapy water, Rinse, dry

Trim: polish with whiting or silver polish

Units: burn spilled food; remove with soft brush
wash closed units if necessary

Rims: whiting or 00 steel wool for spots

Reflectors: remove and wash or wipe off as pan

Drip tray: remove and wash or wipe when necessary

Well: wipe lining with damp cloth, dry
wipe lid with damp cloth if insulated

Oven unit: char clean; use soft brush, if nec.

Liner: use weak solution ammonia

fine abrasive or very fine steel wool

